

# Pesto Crusted Rack of Lamb

## Ingredients

### *For Lamb*

2 racks of lamb (1 ½ pounds each) trimmed and frenched (see note)  
3 Tablespoons Dijon mustard  
3 cups panko bread crumbs  
½ cup shredded Parmesan cheese  
1 cup good Basil Pesto, store-bought or homemade

### *For Demi-Glace*

1 cup prepared demi-glace  
1 cup diced carrots  
1 cup diced celery  
1 cup diced white onion  
1 cup diced tomatoes  
3 Tablespoons tomato paste

Optional: 2 Tablespoons mint jelly 1 bunch fresh parsley, finely chopped

## Method

Preheat the oven to 350 °F. Line a baking sheet with foil  
In a small bowl combine the panko bread crumbs, Basil pesto and Parmesan cheese. Stir to combine, and set aside

Generously salt and pepper each rack of lamb. Rub the fatty side of the lamb with Dijon mustard and spread the crumb mixture over the mustard, pressing gently to help it adhere to the surface. (You can prepare the lamb up until this point and refrigerate overnight. Remove from refrigerator at least 30 minutes prior to baking to ensure even cooking)

Roast lamb in preheated oven until a thermometer inserted 2 inches into the center registers 125 °F for medium rare, about 20-25 minutes. Transfer to a cutting board, reserving the roasting pan for the demi-glace, and let stand for 10 minutes before cutting.

### Prepare the Demi-glace:

Scrape the pan of meat juices and brown bits into a large sauté pan. Add a tablespoon of olive oil if there isn't enough oil. Heat over medium-high heat and add onions, celery and onions. Sauté until softened and lightly browned.  
Add diced tomatoes and tomato paste to pan along with optional mint jelly. Stir to combine. Add the prepared demiglace. Season with salt and pepper. Before serving, add minced parsley to demi-glace and drizzle over lamb.

*Yields 6 servings*

Note: "Frenched" means that the excess fat has been removed from the bone. We think this makes a more professional-looking rack of lamb. You can ask your butcher to do this for you or follow the instructions in the video to DIY

# Potato Gratin

## Ingredients

**2 pounds Yukon Gold potatoes, peeled and sliced ¼ inch thick**  
**2 Tablespoons butter**  
**2 cloves fresh garlic**  
**1 cup heavy cream**  
**½ cup Parmesan cheese, shredded**  
**1 bunch fresh parsley, finely chopped**

## Method

**Preheat oven to 350 °F. Rub the inside of a 3-qt shallow baking dish with butter.**

**Meanwhile, in a large pot, bring salted water to boil. Optional: add a pinch of curry powder to enhance the yellow of the potatoes. Add peeled and sliced potatoes to boiling water and cook until al dente, about 4 minutes.**

**In a separate pan, melt remaining butter and add fresh garlic. Add sliced potatoes and heavy cream, reduce cream to thicken. Sauté until fragrant, and set aside.**

**Arrange boiled potato slices overlapping in prepared baking dish. Season with salt and pepper. Finally, sprinkle with parmesan cheese.**

**Bake in preheated oven for 10-15 minutes. The cream should be bubbling and the cheese should brown.**

**Remove from oven and sprinkle with chopped fresh parsley. Let cool for 10 minutes before serving.**

*Yields 8 cups or 2 quarts*

# Confetti Vegetable Medley

## Ingredients

4 cups chopped vegetables such as purple and yellow cauliflower florets, carrot rounds, green beans, and radish quarters  
2 Tablespoons butter  
2 Tablespoons water  
Salt and Pepper to taste  
4 Mexican winter squash, tops removed and insides scooped out

## Method

Preheat oven to 350 °F

Place the prepared winter squash on an oiled baking sheet and season all over with salt and pepper. Bake in oven for 30-40 minutes or until tender. Remove and let cool while preparing the vegetables

In a medium sauté pan, heat the butter and water together over medium-high heat.

Add the vegetables and toss until the vegetables are tender, about 6-8 minutes

Remove from heat and pile vegetables into winter squash. Season generously with parsley before serving

*Yields: 4-5 servings*

# Panna Cotta

## Ingredients

2 2/3 cup heavy whipping cream  
1/3 cup sugar  
1 vanilla bean, scraped  
2 ¼ teaspoons plain gelatin powder  
2 Tablespoon water

## Method

In a small saucepan over medium-low heat, warm heavy cream, scraped vanilla bean and pod, and sugar until it steams and bubbles around the edges.

Meanwhile, dissolve the gelatin powder in water. Pour gelatin mixture into heated cream and stir to combine well.

Remove from heat and let cool slightly before pouring into serving dishes. We use 4-ounce glass cups, but a small bowl or ramekin works too. Carefully place panna cotta in refrigerator and chill until firm. Top with fresh fruit or garnish of choice.

### Optional Flavors

**Passion Fruit:** Add 1 cup passionfruit puree to heavy cream and follow the directions above. Increase sugar by 2 Tablespoons

**Raspberry:** Add 2 Tablespoons fresh raspberry puree to the top of the panna cotta before topping with fruit for garnish.

# Vegan Chocolate Coconut Macaroons

## Ingredients

4 cups shredded coconut  
1 ½ cups coconut oil  
1 ½ cups cocoa powder  
1 Tablespoons vanilla extract  
½ cup honey

## Method

Combine all ingredients together in a large bowl

Refrigerate overnight

Using a black scoop (or a small 1-ounce ice cream scoop), scoop the macaroons onto a parchment lined baking sheets. Be sure to press the mixture tightly into the scoop. Refrigerate until ready to serve.

*Yields: 20 1-ounce macaroons*